

## THE CLAIMS

What is claimed is:

5 ~~1. A sugar wafer batter comprising:~~

~~(i) a grain component comprising wheat flour and cereal grits in an amount sufficient to be baked into a crisp wafer; a sugar additive comprising sucrose, a reducing sugar, or a mixture thereof in an amount sufficient to provide a sweet taste to the wafer; and water in an amount sufficient to form a batter; or~~

10 ~~(ii) a grain component comprising wheat flour in an amount sufficient to be baked into a crisp wafer; a sugar additive comprising sucrose and a reducing sugar in an amount sufficient to provide a sweet taste to the wafer; and water in an amount sufficient to form a batter.~~

15 2. The sugar wafer batter of claim 1, wherein the grain component contains cereal grits and the ratio of wheat flour to cereal grits is from 10:90 to 80:20.

3. The sugar wafer batter of claim 2, wherein cereal grits are corn grits, maize grits, wheat grits, oat grits, rice grits, or a combination thereof.

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4. The sugar wafer batter of claim 1, wherein the water is present in an amount of from 100 to 160 parts by weight per 100 parts by weight of the grain component.

5. The sugar wafer batter of claim 1, wherein the sugar additive is present in an amount  
25 of from 50 to 100 parts by weight per 100 parts by weight of the grain component.

6. The sugar wafer batter of claim 1, wherein the sugar additive contains a reducing sugar and the reducing sugar is fructose, glucose, glucose syrup, dextrose, corn syrup, invert sugar, a fruit juice containing a reducing sugars, honey, or a mixture thereof.

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7. The sugar wafer batter of claim 1, wherein the sugar additive contains a reducing sugar and the ratio of sucrose to reducing sugar is from 85:15 to 20:80.

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Sub A2  
D1

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15. A confectionery product comprising the sugar wafer of claim 9 and a second confectionery material having a water activity below 0.5, wherein the second confectionery material is in direct contact with the sugar wafer.

5 16. A confectionery product comprising the sugar wafer of claim 11 and a second confectionery material having a water activity below 0.5, wherein the second confectionery material is in direct contact with the sugar wafer.

10 17. A confectionery product comprising the sugar wafer of claim 13 and a second confectionery material having a water activity below 0.5, wherein the second confectionery material is in direct contact with the sugar wafer.

15 18. A confectionery product comprising the sugar wafer of claim 9, a second confectionery material, and a moisture barrier between the sugar wafer and the second confectionery material.

19. A confectionery product comprising the sugar wafer of claim 11, a second confectionery material, and a moisture barrier between the sugar wafer and the second confectionery material.

20 20. A confectionery product comprising the sugar wafer of claim 13, a second confectionery material, and a moisture barrier between the sugar wafer and the second confectionery material.

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